

THE BOTANIST

ON SLOANE SQUARE

12pm - 5pm Saturdays & Sundays

Nocellara green olives	5.5
Smoked almonds	5.5
Sourdough, salted butter	7.5

OYSTERS

Jersey rocks, Channel Islands (no. 2's)
Tabasco & shallot vinaigrette
Three 14.5; Six 28.5; Twelve 54.5

STARTERS

Courgette, feta & pea tart <i>summer leaves, herb oil v</i>	11	Yellowfin tuna carpaccio <i>sesame, wasabi, mango & ginger dressing</i>	15
Isle of Wight tomatoes <i>Stracciatella cheese, black olives, land cress, pesto pb</i>	10	Fried buttermilk chicken <i>chilli, spring onions, satay sauce</i>	11
Crispy sesame king prawns <i>sriracha aioli</i>	14	Fillet steak tartare <i>egg yolk, shallots</i>	14
Lobster & crab risotto cake <i>citrus Hollandaise, dill</i>	15	Suffolk charcuterie board <i>coppa, chorizo, salami, pickles, grilled sourdough</i>	11

MAINS

North Sea halibut <i>chorizo, peas, courgettes, broccoli purée, prawn bisque</i>	26.5	Salt marsh lamb rack <i>creamed potatoes, anchovy crusted heritage carrot, mint jus</i>	30.5
Cornish lemon sole on the bone <i>wild sea greens, new potatoes, caper butter sauce</i>	34.5	Double cheeseburger <i>caramelised onions, pickles, fries</i>	22
Roast heritage summer squash <i>beetroot, macadamia cheese, hazelnut dressing pb</i>	17.5		
Chicken & avocado salad <i>soft hen's egg, Parmesan, croutons, buttermilk dressing</i>	18.5		

STEAKS

Grassroots farm, Berkshire, 45 day aged beef

Sirloin 250g	36
Ribeye 250g	40
Chateaubriand for two 600g	84
<i>Triple cooked chips, Béarnaise/peppercorn jus</i>	

SIDES

5.5

Roast summer squash <i>hazelnut dressing, toasted seeds pb</i>
Grilled broccoli <i>chilli dressing pb</i>
Heritage tomatoes <i>shallots, basil, mustard dressing pb</i>
Dressed green salad <i>Pecorino</i>
Triple cooked chips <i>Parmesan, truffle v</i>
Fries pb

BRUNCH

Eggs Benedict	16
Eggs Royale	18
Eggs Florentine v	14
Avocado on toast pb	10.5
<i>Add poached egg 2 Add bacon 2</i>	

WEEKEND BOTTOMLESS DRINKS

£30 FOR 1.5 HOURS

Order a minimum of a main to enjoy bottomless drinks; Heineken, Sol, Bloody Mary, Prosecco, Mimosa, The Botanist G&T, Salty Dog.

Upgrade to Joseph Perrier Champagne for £35

available Saturdays and Sundays

v vegetarian | pb plant based

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our wish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager or go to www.thebotanistonsloanesquare.com
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